



## July Wine & Food Pairing Dinner

### *The Wines of California*

6 Course Prix Fixe Menu

July 21, 2018 at 7PM

75 per person, 54 without wine

#### Appetizer

##### **Polenta Cake**

Grilled Chef-Foraged Ramps, Braised Mushrooms, Mint-Pesto Cream Sauce

*NV Domaine Chandon Blanc de Noir*

#### Soup

##### **Chilled Watermelon**

Fresh Berries and Greek Yogurt

*2017 Alexander Valley Vineyards Rose of Sangiovese, Alexander Valley*

#### 3<sup>rd</sup> Course

##### **Beef Carpaccio**

Beef Tenderloin, Local Greens, Chef-Foraged Ramps, Pickled Red

Onion, Shaved Parmesan, Lemon Juice, Olive Oil & Balsamic

*2014 Fitch Mountain Cellars Merlot, Dry Creek Valley*

#### 4<sup>th</sup> Course

##### **Pan-Seared Sea Scallops**

Braised White Beans and Sopressata, Berbere-spiced Carrots and Corn,

Garden Basil & Mint Pesto Cream Sauce

*2014 Davis Bynum Chardonnay, Russian River Valley*

#### 5<sup>th</sup> Course

##### **Pan Seared Duck Breast**

La Bella Farms Duck (Ferndale NY), Cherry Gastrique, Asparagus and Wild Rice

*2013 Five Vintners Zinfandel, Dry Creek Valley*

#### Dessert

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.